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ProgressoŽ Italian-Style Bread Crumbs

Here's a real easy one that clones the most popular brand of seasoned bread crumbs. Just throw all of the ingredients into a small bowl, mix it up, and you're done. Use the finished product for an Italian-style breading - when frying or baking chicken, fish, pork chops, eggplant, *etc.* - just as you would the store-bought stuff.

1 cup plain bread crumbs 1/2 teaspoon
salt 1/2 teaspoon parsley flakes 1/4
teaspoon garlic powder 1/4 teaspoon
onion powder 1/4 teaspoon sugar dash
oregano

Combine all ingredients in a small bowl.

Makes 1 cup.